

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO / DISHWASH AREA	26	3	Yes
THERE WERE SEVERAL PREVIOUSLY CLEANED CUPS AND BOWLS THAT WERE FOUND SOILED WITH FOOD RESIDUE.				
IT WAS STATED THAT ALL OF THE CLEANED ITEMS ARE INSPECTED AGAIN BEFORE USE, BUT THESE ITEMS WERE STORED IN THE CLEAN STORAGE SHELVES.				
THE SOILED ITEMS WERE STORED INCORRECTLY. IT IS CORRECT THAT ALL ITEMS ARE INSPECTED BEFORE USE AS A PROCEDURE BUT THE STORAGE OF SOILED ARTICLES IN THE CLEAN AREA WAS A HUMAN ERROR NOW CORRECTED. DEEP ATTENTION HAS BEEN FOCUSED ON ALL WAREWASHING PROCEDURES WITH AN END-OF-LINE INSPECTION OF ALL CLEANED ITEMS LEAVING THE MACHINE.				
2	MAIN GALLEY - DECK 5	16	5	Yes
CUT MELON WAS FOUND IN DAILY STORAGE ROOM 0419 AT INTERNAL TEMPERATURES BETWEEN 43-46°F. THIS MELON HAD BEEN PREPARED AT 7:00 PM THE NIGHT BEFORE THE INSPECTION.				
THE PREPARATION OF THE MELONS THE PREVIOUS NIGHT WAS EXCEPTIONAL AND INCONSISTENT WITH THE VESSELS HACCP POLICY – AS WAS THE EXPLANATION BY THE FOOD HANDLER INVOLVED. THE 4-HOUR TIME LIMIT IS APPLIED APPROPRIATELY. ALL ITEMS TESTED IN THIS COLD ROOM ARE WITHIN THE SAFETY ZONE. THIS PARTICULAR MELON HAD BEEN INCORRECTLY HANDLED. ALL PERSONS IN THIS SECTION ARE BEING ADDRESSED AND CLEARLY RETRAINED.				
3	LIDO / POTWASH	26	3	Yes
NUMEROUS PREVIOUSLY CLEANED POTS AND PANS WERE FOUND SOILED WITH FOOD RESIDUE, GREASE, AND DETERGENT AND STORED AS CLEAN.				
A DETAILED AND THOROUGH INDIVIDUAL CHECK OF ALL CLEANED POTS AND PANS HAS BEEN IMMEDIATELY INSTIGATED. THE STANDARD PROCEDURE FOR INSPECTION IMMEDIATELY AFTER WASHING (MACHINE AND MANUAL) IS NOW IN PLACE.				
4	MAIN GALLEY - DECK 5	26	3	Yes
THE INTERIOR OF THE CARPIGIANI CREAM MACHINE IN THE PASTRY AREA WAS SOILED WITH FOOD RESIDUE.				
THE MACHINE HAS BEEN DISMANTLED AND DEEP CLEANED. THE PROCEDURE FOR FOOD MACHINERY CLEANING HAS BEEN ENHANCED TO INCLUDE A DETAILED CHECK BY THE PERSON RESPONSIBLE FOR CLEANING, AND ALSO HIS SUPERVISOR.				
5	LIDO GRILL	20	0	No
THE MILK DISPENSING TUBE ON THE BULK MILK DISPENSER WAS APPROXIMATELY 3 INCHES LONG.				
THIS OVERSIGHT WAS A HUMAN ERROR. THE PROCEDURE FOR LOADING THE BULK MILK INTO THE DISPENSER HAS BEEN ENHANCED BY ADDING A CHECK BY THE PERSON IN CHARGE OF THE DUTY, FOLLOWED EACH TIME THE MILK IS REPLACED WITH A CHECK BY THE AREA SUPERVISOR.				
6	MAIN GALLEY - DECK 5	15	5	Yes
TWO CANS OF APRICOTS, ONE CAN OF APPLESAUCE, AND ONE UNLABELED CAN WERE NOTED IN THE PASTRY AREA WITH DENTS ON THE SEAMS.				
AN ADDITIONAL SAFEGUARD PROCEDURE HAS BEEN ADDED WHEREBY THE STOREKEEPER DISPENSING ALL ITEMS TO VARIOUS FOOD OUTLETS WILL CHECK EVERY CAN OR OTHER CONTAINER FOR DAMAGE BEFORE DISPATCHING IT TO ANY AREA. FURTHERMORE, ALL PERSONS TRANSPORTING ITEMS FROM THE PROVISIONS AREA ARE NOW REQUIRED TO PHYSICALLY CHECK ALL CONTAINERS BEFORE ACCEPTING THEM, AND TO RETURN WITH ADVICE TO THE PROVISIONS MASTER ANY DAMAGED ITEMS. ALL SUCH REPORTED ITEMS ARE EITHER DESTROYED OR HELD ASIDE FOR DISCHARGE.				
7	MAIN GALLEY - DECK 5	19	0	No
ONE UNLABELED CAN OF FOOD WAS NOTED IN THE PASTRY AREA.				
LABELLING WITH DATE, CONTENTS EXPIRE/USE-BY TIME AND HANDLER IS A STANDARD PROCEDURE; THE FOOD SAFETY OFFICER IS NOW ASSIGNED TO CHECK ALL LABELLING IN ALL DEPARTMENTS AFTER ALL PREPARATIONS.				
8	LIDO GRILL	20	0	No
REACH-IN REFRIGERATOR 114309 WAS POSTED OUT OF ORDER AND WAS AWAITING SPARE PARTS. THIS UNIT IS UNDER WARRANTY.				
THE SHIPYARD IS PROVIDING PARTS FOR THIS REFRIGERATOR BEFORE THE NEXT ARRIVAL OF THE VESSEL IN PT. EVERGLADES				
9	LIDO PIZZERIA	26	3	Yes
THE SHEET PANS USED TO KEEP PIZZAS IN THE REACH-IN REFRIGERATORS WERE SOILED WITH CARBONIZED MATERIAL THAT COULD BE SCRAPPED OFF WITH A FINGERNAIL.				
ALL SHEET PANS ARE NOW IN THE PROCESS OF BEING CHEMICALLY CLEANED, THEN WASHED, RINSED AND SANITIZED. PANS THAT CAN NOT BE EFFECTIVELY CLEANED ARE BEING REPLACED.				

10	MAIN GALLEY - DECK 5	16	5	Yes
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POOLED EGGS WERE NOTED IN THE HOT GALLEY DAILY STORAGE ROOMS 0412 WITH AN INTERNAL TEMPERATURE OF 44°F. THESE EGGS HAD BEEN PREPARED THE NIGHT BEFORE THE INSPECTION.

SHELL EGGS FOR MOST BREAKFAST DISHES ARE BEING REPLACED BY EGGBEATERS. A FOOD SAFETY PROCEDURE TO AVOID ANY STORAGE OF LARGE QUANTITIES OF EGGS HAS BEEN INTRODUCED. THE 4-HOUR LIMIT APPLIES NOW TO ALL EGG PREPARATIONS WHETHER OR NOT THEY ARE IN TEMPERATURE. LIMITS HAVE BEEN SET FOR THE QUANTITIES PERMITTED FOR STORAGE OF ALL SHELL EGGS FOR ANY PURPOSE;

11	LIDO PIZZERIA / BEVERAGE LINE	19	0	No
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THE INDIVIDUAL CREAMERS ON THE BEVERAGE LINE WERE STORED ON UNDRAINED ICE.

UTENSILS HOLDING CREAMERS HAVE BEEN VENTILATED TO PERMIT DRAINAGE OF THAWING ICE;

12	MAIN GALLEY - DECK 5	26	3	Yes
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THE COLLAR ON THE FLOOR MOUNTED MIXER IN THE HOT GALLEY WAS HEAVILY SOILED. IT WAS STATED THAT THIS COLLAR IS NOT REMOVED FOR CLEANING ON A REGULAR BASIS, EVEN THOUGH THE MIXER IS USED ON A REGULAR BASIS.

MACHINERY CLEANING PROCEDURES HAVE BEEN REVISED TO INCLUDE A REQUIREMENT FOR DEEP CLEANING AFTER EVERY MORNING OR EVENING USE? AND AFTER EACH HEAVY DUTY USE. THE FOOD SAFETY OFFICER LOGS THE CLEANING OF THIS MACHINERY.

13	HOUSEKEEPING	*	0	No
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THE ROUTINE HOUSEKEEPING PROCEDURES WERE VERY WELL DOCUMENTED. AS PART OF THE INSPECTION THE HOTEL DIRECTOR AND THE CHIEF HOUSEKEEPER REQUESTED THAT THE INSPECTOR OBSERVE A BODY FLUID CONTAMINATION DRILL IN A PASSENGER CABIN.

THE RESPONSE TEAM DEMONSTRATED EXCELLENT KNOWLEDGE ON THE PROPER RESPONSE AS OUTLINED IN THE VESSELS RESPONSE PLAN.

14	MAIN GALLEY - DECK 5	28	0	No
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THE PLATES IN THE WAREWASH AREA WERE NOT STORED COVERED OR INVERTED.

THE DELICATE NATURE OF THE PORCELAIN MAKES IT IMPRACTICAL TO STORE INVERTED IN THIS AREA. AN APPROPRIATE SUBCONTRACTOR HAS BEEN CONTACTED TO PROVIDE AND INSTAL A LARGE ENCLOSED STAINLESS STEEL PLATE LOCKER IN THE POSITION WHERE THE PLATES ARE NOW HELD. THIS WILL BE DONE AT THE EARLIEST POSSIBLE OPPORTUNITY.

15	CHILDREN ACTIVITY CENTER	41	2	No
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A CHILD SIZE INSERT WAS NEEDED FOR THE TOILET IN THE CHILDREN'S ACTIVITY CENTER. THIS WAS NOTED ON THE LAST INSPECTION.

THE CHILD SIZED TOILET SEAT INSERT IS ON BOARD THE VESSEL AND NOW INSTALLED

16	MAIN GALLEY - DECK 5	33	0	No
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LARGE BOTTLES OF CLEANSER WERE STORED ON THE DECK IN CLEANING LOCKER 0416.

ALL CHEMICAL CONTAINERS HAVE BEEN REMOVED TO THE CHEMICAL STOREROOM; ALL IN6USE CHEMICALS ARE NOW STORED EITHER ON STAINLESS STEEL PALLETS OR ON SHELVES.

17	CREW POOL	10	0	No
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THERE WAS NO DOCUMENTATION FOR MONITORING OF THE HALOGEN LEVEL FOR THE CREW POOL.

THE LOGBOOK FOR HALOGEN MAINTENANCE OF THE CREW POOL HAS BEEN INTRODUCED IMMEDIATELY AND MANAGED BY THE SANITATION ENGINEER.

18	MAIN GALLEY - DECK 5	22	0	No
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THE SANITIZE SOLUTION IN THE CLEANING LOCKER IN THE GARDE MANGER WAS NOT CLEAN.

STANDARD PROCEDURES RELATING TO THE 3 BUCKET SYSTEM HAVE BEEN AMENDED TO INCLUDE A REQUIREMENT THAT NOT ONLY ARE CHLORINE LEVELS OF IN-USE BUCKETS TO BE MONITORED AND MAINTAINED, BUT THAT ANY DISCOLORED SANITIZE SOLUTIONS ARE TO BE DISCARDED.

19	MAIN GALLEY - DECK 5	30	0	No
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TOILET TISSUE AND A COVERED WASTE RECEPTACLE WERE NOT PROVIDED IN THE TOILET ROOM.

THIS IS AN OVERSIGHT BY A CLEANING SUPERVISOR AND HAS BEEN REMEDIED.

20	SPAS	10	0	No
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THERE WAS NO DOCUMENTATION FOR THE SEDIMENTATION TESTS OF THE SAND FILTERS FOR THE SPAS.

THE LOGBOOK TO RECORD THE SEDIMENTATION TESTS AND RESULTS FOR THE JACUZZI SAND FILTERS IS NOW IN USE AND MANAGED BY THE SANITATION ENGINEER.

21	MAIN GALLEY - DECK 6	33	0	No
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LARGE BOTTLES OF CLEANSER WERE STORED ON THE DECK IN THE CLEANING MATERIALS ROOM.

ALL CHEMICAL CONTAINERS HAVE BEEN REMOVED TO THE CHEMICAL STOREROOM; ALL INUSE CHEMICALS ARE NOW STORED EITHER ON STAINLESS STEEL PALLETS OR ON SHELVES.

22	MAIN GALLEY - DECK 6	26	3	Yes
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THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE.

FRYER COILS IN ALL GALLEYS HAVE BEEN DEEP CLEANED: A THOROUGH CHECKLIST TO VERIFY THE CLEANNES OF THE COILS HAS BEEN INTRODUCED UNDER THE SUPERVISION OF THE FOOD SAFETY OFFICER.

23	MAIN GALLEY - DECK 6	26	3	Yes
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NUMEROUS POTS AND PANS WERE FOUND SOILED AND STORED AS CLEAN IN THE POTWASH AREA.

A DETAILED AND THOROUGH INDIVIDUAL CHECK OF ALL CLEANED POTS AND PANS HAS BEEN IMMEDIATELY INSTIGATED. THE STANDARD PROCEDURE FOR INSPECTION IMMEDIATELY AFTER WASHING (MACHINE AND MANUAL) IS NOW IN PLACE.

24	MAIN GALLEY - DECK 6	28	0	No
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CONTAINERS OF COOKING OIL WERE FOUND STORED IN CLEAN POTS IN THE POTWASH AREA.

THE DETAILED INDIVIDUAL CHECK OF ALL CLEANED POTS AND PANS NOW INTRODUCED INCLUDES A REQUIREMENT THAT NO FOREIGN OBJECTS. GREASE OR FOOD PARTICLES ARE TO REMAIN ON OR COME INTO CONTACT WITH ANY CLEANED UTENSIL.

25	CREW GALLEY	26	3	Yes
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ONE KNIFE WAS FOUND SOILED AND STORED AS CLEAN IN THE KNIFE LOCKER.

APART FROM THE SUPERVISOR'S CHECK OF ALL CLEANED ITEMS, INCLUDING CHEFS KNIVES, EACH SECTION HEAD IS NOW RESPONSIBLE TO COMPLETE A CHECKLIST OF ALL KNIFE LOCKERS AND THEIR CONTENTS. THE VIUOLATION NO LONGER EXISTS.

26	TWO PANS, ONE LADLE, AND ONE STRAINER WERE FOUND SOILED AND STORED AS CLEAN IN THE POTWASH AREA.			
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A DETAILED AND THOROUGH INDIVIDUAL CHECK OF ALL CLEANED POTS AND PANS HAS BEEN IMMEDIATELY INSTIGATED. THE STANDARD PROCEDURE FOR INSPECTION IMMEDIATELY AFTER WASHING (MACHINE AND MANUAL) IS NOW IN PLACE.

27	CREW GALLEY	20	0	No
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CORROSION WAS NOTED ON A STRAINER ON THE CLEAN STORAGE RACK IN THE POTWASH AREA.

A DETAILED AND THOROUGH INDIVIDUAL CHECK OF ALL CLEANED POTS AND PANS HAS BEEN IMMEDIATELY INSTIGATED. THE STANDARD PROCEDURE FOR INSPECTION IMMEDIATELY AFTER WASHING (MACHINE AND MANUAL) IS NOW IN PLACE. ANY ITEMS WITH ANY TRACE OR IRREVERSABLE CORROSION WILL BE DESTROYED.

28	PETTY OFFICER'S MESS	21	0	No
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A CRACK WAS NOTED IN THE MICROWAVE TRAY, MAKING IT DIFFICULT TO CLEAN.

THE MICROWAVE TRAY HAS BEEN DESTROYED AND THE OVEN TAKEN OUT OF USE UNTIL A NEW TRAY IS EMBARKED

29	BAKERY	26	3	Yes
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THE COLLAR ON THE FLOOR MOUNTED MIXER WAS HEAVILY SOILED.

MACHINERY CLEANING PROCEDURES HAVE BEEN REVISED TO INCLUDE A REQUIREMENT FOR DEEP CLEANING AFTER EVERY MORNING OR EVENING USE, AND AFTER EACH HEAVY DUTY USE. THE FOOD SAFETY OFFICER LOGS THE CLEANING OF THIS MACHINERY.

30	VEGETABLE PREPARATION ROOM	33	0	No
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MISSING GROUT WAS NOTED AROUND A FEW DECK TILES AT THE ENTRANCE TO THE VEGETABLE PREPARATION ROOM.

THE TILE GROUT IN THIS AREA HAS BEEN REPLENISHED AND THE PROBLEM NO LONGER EXISTS.

31	VEGETABLE PREPARATION ROOM	20	0	No
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SLOTTED SCREWS WERE NOTED IN THE FOOD CONTACT AREAS OF THE POTATO PEELER.

THE SUBCONTRQCTOR HAS SUPPLIED THE APPROPRIATE SCREWS AND THESE WILL BE USED TO REPLACE THE EXISTING SLOTTED SCREWS BEFORE MAY 08.

32	MAIN GALLEY - DECK 5	17	0	No
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IN REFERENCE TO THE CUT MELON OUT OF TEMPERATURE, IT WAS STATED THAT STANDARD PRACTICE IS TO CUT THE MELONS, PLACE THEM IN THE DAILY STORAGE ROOM OVERNIGHT, AND THEN PLACE THE MELONS IN THE BLAST CHILLER RIGHT BEFORE SERVICE. THIS PRACTICE DOES NOT PROVIDE FOR PROPER COOLING OF THE MELONS TO 41°F OR BELOW WITHIN 4 HOURS.

THE PREPARATION OF THE MELONS THE PREVIOUS NIGHT WAS EXCEPTIONAL AND INCONSISTENT WITH THE VESSELS HACCP POLICY – AS WAS THE EXPLANATION BY THE FOOD HANDLER INVOLVED. THE 4-HOUR TIME LIMIT IS APPLIED APPROPRIATELY. ALL ITEMS TESTED IN THIS COLD ROOM ARE WITHIN THE SAFETY ZONE. THIS PARTICULAR MELON HAD BEEN INCORRECTLY HANDLED. ALL PERSONS IN THIS SECTION ARE BEING ADDRESSED AND CLEARLY RETRAINED.

33 **CORRECTIVE ACTION STATEMENT**

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .